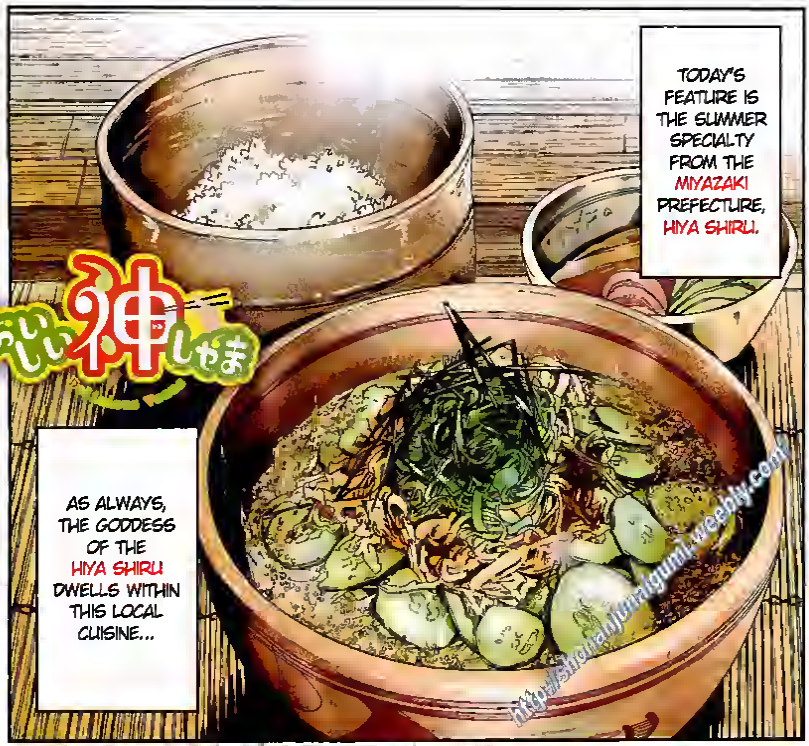
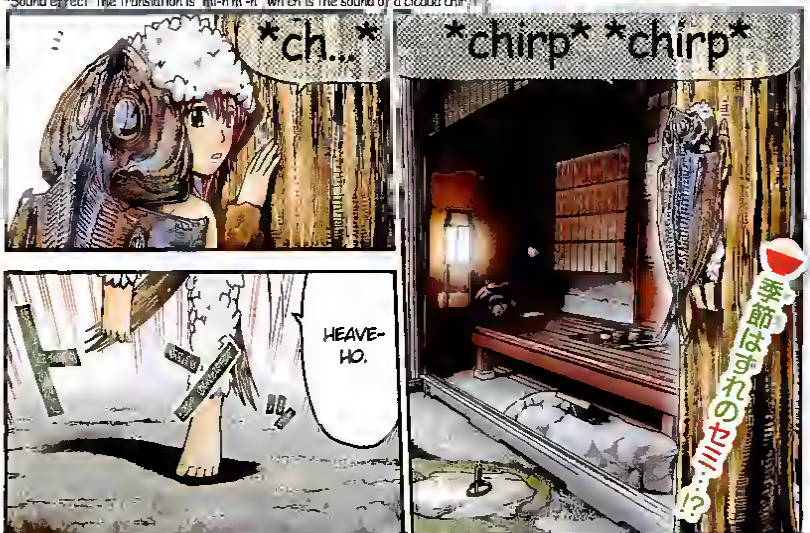
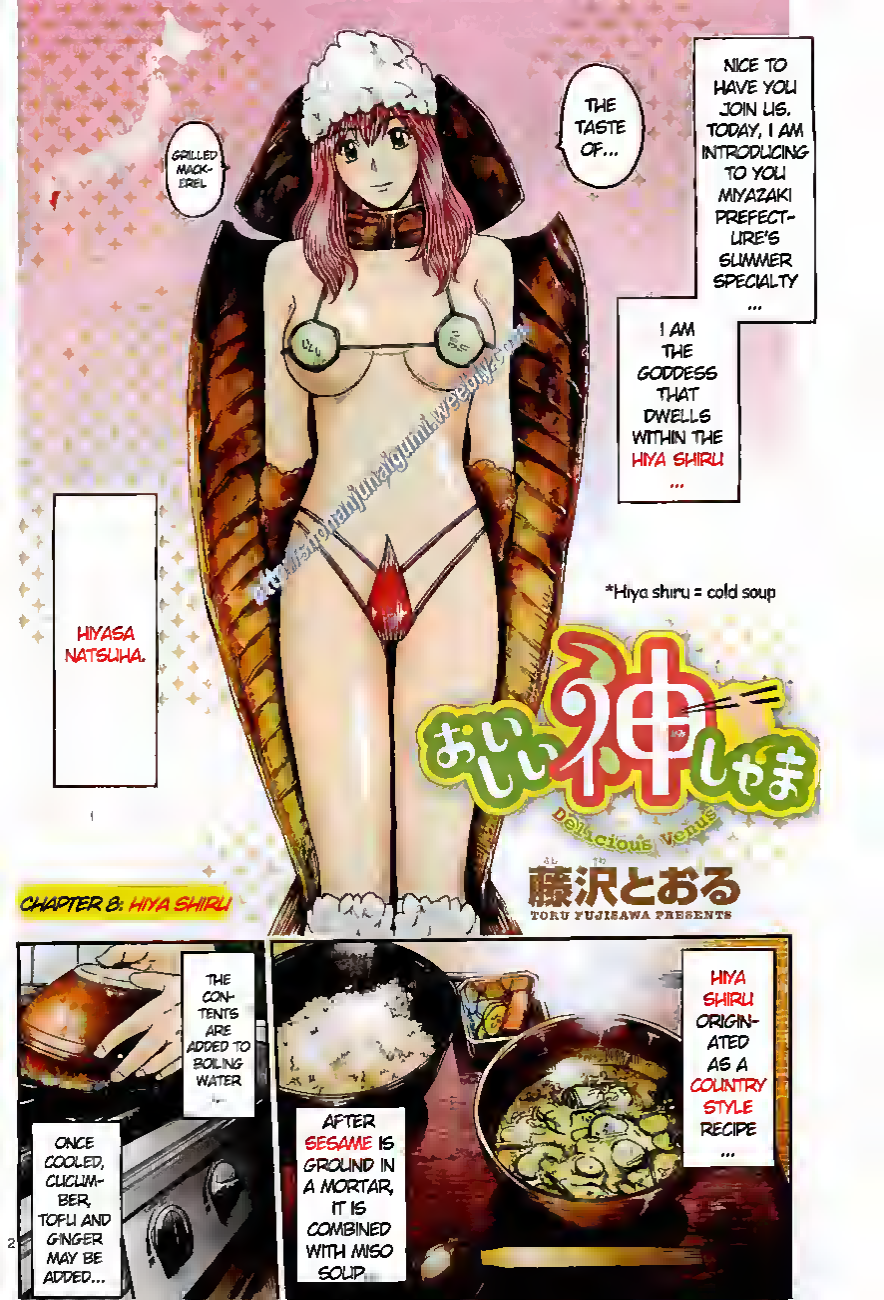
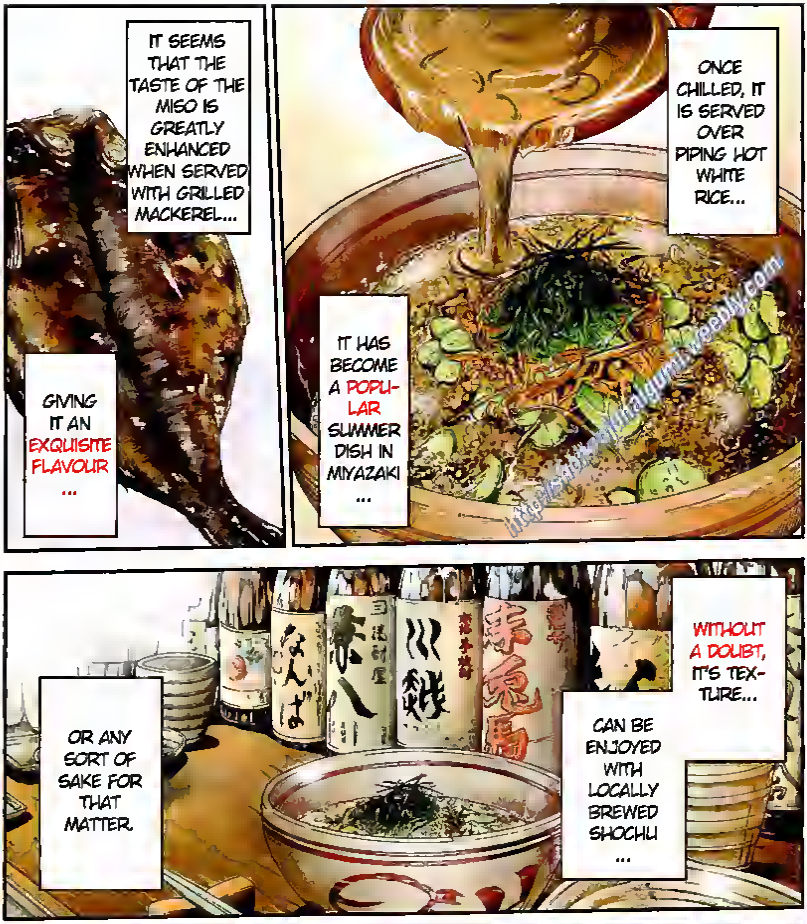
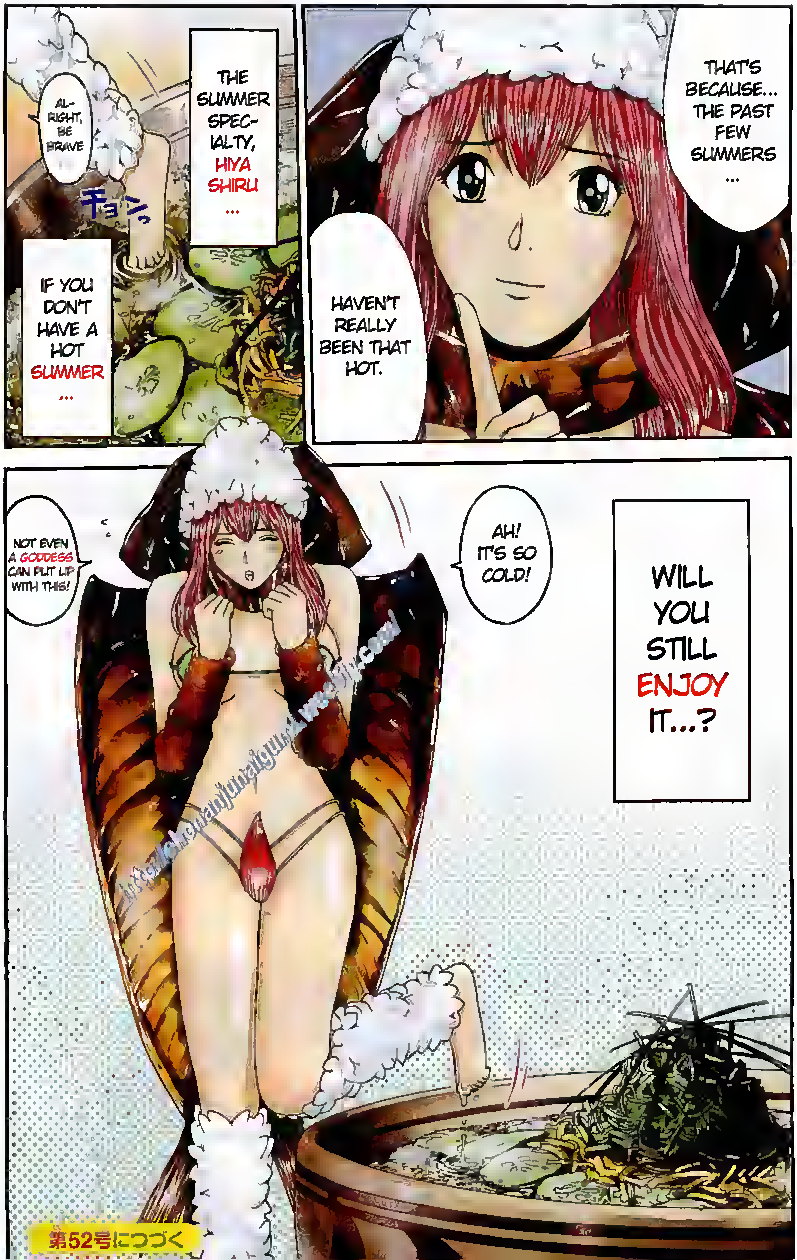

おいしい神しゃま
TODAY'S FEATURE IS THE SUMMER SPECIALTY FROM THE MIYAZAKI PREFECTURE, HIYA SHIRU.
AS ALWAYS, THE GODDESS OF THE HIYA SHIRU DWELLS WITHIN THIS LOCAL CUISINE...
http://sleepingmigumi.weebly.com

*Sound effect: the translation is "mi-n m -n" which is the sound of a cicada chirping.




GRILLED MACKEREL
THE TASTE OF...
NICE TO HAVE YOU JOIN US. TODAY, I AM INTRODUCING TO YOU MIYAZAKI PREFECTURE'S SUMMER SPECIALTY ...
I AM THE GODDESS THAT DWELLS WITHIN THE HIYA SHIRU ...
HIYASA NATSUHA.
*Hiya shiru = cold soup
おいしい神しゃま
Delicious Venus
藤沢とおる
TORU FUJISAWA PRESENTS
CHAPTER 8: HIYA SHIRU
THE CONTENTS ARE ADDED TO BOILING WATER
ONCE COOLED, CUCUMBER, TOFU AND GINGER MAY BE ADDED...
AFTER SESAME IS GROUND IN A MORTAR, IT IS COMBINED WITH MISO SOUP
HIYA SHIRU ORIGINATED AS A COUNTRY STYLE RECIPE ...
http://manga.animea.net


IT SEEMS THAT THE TASTE OF THE MISO IS GREATLY ENHANCED WHEN SERVED WITH GRILLED MACKEREL...
GIVING IT AN EXQUISITE FLAVOUR ...
ONCE CHILLED, IT IS SERVED OVER PIPING HOT WHITE RICE...
IT HAS BECOME A POPULAR SUMMER DISH IN MIYAZAKI ...
WITHOUT A DOUBT, IT'S TEXTURE...
CAN BE ENJOYED WITH LOCALLY BREWED SHOCHU ...
OR ANY SORT OF SAKE FOR THAT MATTER.
HM? AS THE GODDESS OF THE HIYA SHIRU ...
WHY AREN'T I IN THE ACTUAL DISH?
I ENCOURAGE EVERYONE TO TRY THIS DISH...
AT LEAST ONCE.


THAT'S BECAUSE... THE PAST FEW SUMMERS ...
HAVEN'T REALLY BEEN THAT HOT.
THE SUMMER SPECIALTY, HIYA SHIRU ...
AL-RIGHT, BE BRAVE
チョン。
IF YOU DON'T HAVE A HOT SUMMER ...
AH! IT'S SO COLD!
NOT EVEN A GODDESS CAN PUT UP WITH THIS!
WILL YOU STILL ENJOY IT...?
第52号につづく